

TOWERS OF POWER

The work of Dr. Philip S. Callahan

Of the sixty-five mysterious medieval structures called Round Towers so far located in the lush green countryside of Ireland little is known other than the fact that they are geodetically and astronomically placed and oriented, evidently for some special reason, their windows designed to cast shadows to indicate the day of the solstice or the equinox. That they might be antennas used by medieval Irish monks to capture cosmic waves was Callahan's surprising new theory.

During WWII, while stationed at Belleek, Callahan often visited one of these Round Towers on nearby Devenish Island situated in the middle of Lough Erne. He learned that the local farmers went to considerable effort to barge cows back and forth to the island, purely because the grass was finer than on the mainland.

Upon obtaining a map of Eire, marked with the locations of all its then-known rounded towers, Callahan noticed the positions of the towers formed what looked like a star map of the northern night sky at the moment of the December solstice.

Was there a link between the lush green grass and the position where it stood? Could the round tower be acting as an antenna for some cosmic energy broadcast? The fact that in 1932 Dr. Karl G. Jansky of the Bell Laboratories had first discovered radio waves from the cosmos and had measured those from that particular part of the sky as arriving in 14.6 meter wavelengths, seemed more than just coincidental.

It struck Callahan that the Devenish Tower, precisely positioned and shaped, might be resonating to cosmic radio wavelengths, as well as to some kind of magnetic-field energy. The fact that it consisted of paramagnetic rock also pointed in that direction.

To find out, he began to experiment with small-scale models made of paramagnetic sandpaper and later carborundum, using the exact dimensions published in Prof. G.L. Barrow's book "The Round Towers of Ireland", producing a model of the Devenish Island tower. With a high frequency oscillator called a klystron to gen-

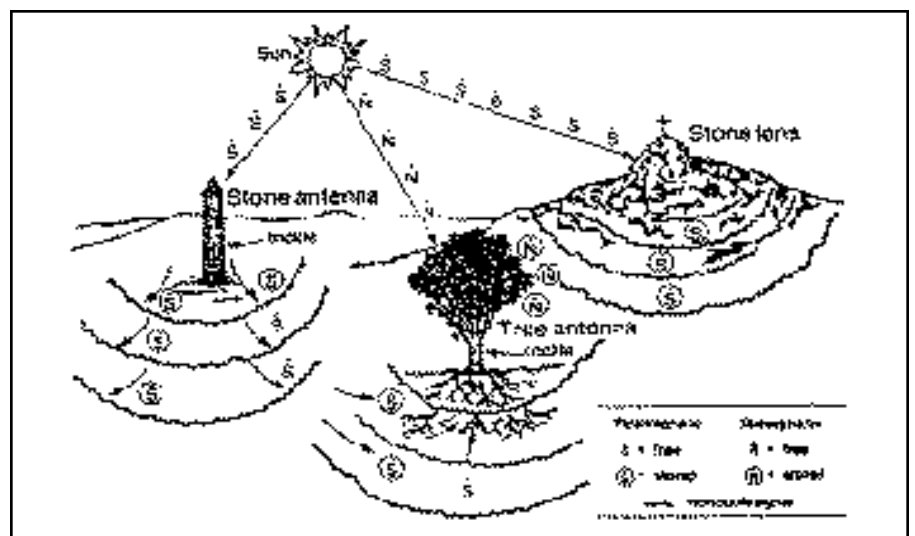
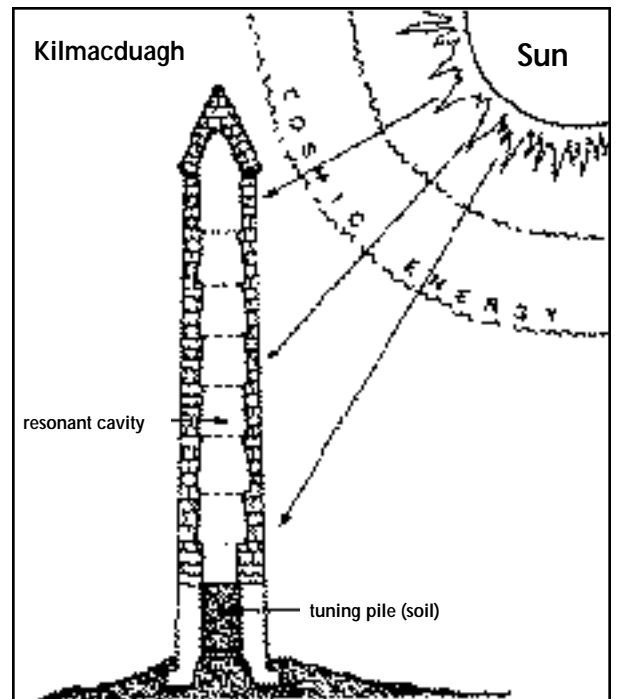
erate a 3cm wavelength of radio energy, he placed his 10cm wide sandpaper model within a radio beam and sure enough, the power meter went up from six to nine decibels of energy, a clear indication that the Irish Round Towers were in fact radio-wave guides, acting the way a magnifying lens does to collect and focus light.

This conclusion also resolved for Callahan the mystery of why the doors to the towers were invariably set many feet above the level of the ground. No matter how mathematically accurate electrical engineers design their antennas, says Callahan, their figuring seldom provides a sharp enough resonance.

Antennas need to be shortened or lengthened by trial and error to conform with an incoming wavelength. To tune their stone antennas to the night sky radiation, says Callahan, the tower builders merely needed to fill each of the interiors with dirt up to a level required to obtain the appropriate incoming frequency.

To further prove the contention that the Irish Round Towers were paramagnetic

antennas, Callahan set out to show magnetic field lines of force on one of his models similar to those shown by iron filings on a sheet of paper under which a magnet is placed. In theory these would appear as rings at different levels. To make them visible he decided to soak a carborundum model of the Turlough Tower in County Mayo in a solution of Epsom salts for 48 hours in the hope that this diamagnetic salt



would be light enough to be affected by the extremely weak forces involved. He was elated to see the model become circled with a spiral of white lines from its pointed top all the way to its base. Even more astonishing, at each level of the model, where a floor and window were located on the larger tower, a particularly strong band of white Epsom slat appeared.

These lines of force were similar to the standing waves of energy that can be measured on a resonant electromagnetic radio antenna, called electromagnetic modes by electrical engineers. In other words it looked as if the towers were designed so that the strongest "mode" lines were concentrated on the floors of the towers.

What the monks were doing says Callahan, was collecting cosmic paramagnetic energy and focussing it with their Round Towers onto the earth in which they planted their crops.

The towers, huge, well designed stone waveguide detectors of microwave radiation from the cosmic universe, would resonate, according to Callahan, by day to the magnetic energy transmitted by the sun, and by night would capture the 14.6 metre wavelengths emitted from that region of the universe to which they were carefully aligned at the winter solstice. And, because plants exhale highly diamagnetic oxygen during sunlight hours, they are diamagnetic by day, but become paramagnets at night when they concentrate on breathing out highly paramagnetic CO₂.

Aware that form as well as length is necessary for strong resonance in radio antennas, and that the same is true of stone paramagnetic antennas, Callahan wondered what part the characteristic tapering of the Round Towers might play in their paramagnetic properties.

His models showed that tubular structures with conical pyramids, or dunce-cap covers, were ideal conductors. Experimental plants growing around them invariably bowed toward the central tower, with seedlings sprouting more quickly on the north side, leaving those on the due south side to grow to only about half the size.

In 1986, an Arkansas farmer applied this theory using medium sized model built to the same proportions as the Round Towers of Ireland. The farmer raised three six-foot long and one-foot-in-diameter terra-cotta drainpipes filled with highly paramagnetic granulated basalt to irradiate an area of some two hundred acres.

He located the pipes in accordance with Callahan's discovery that his small models radiate most energy in a cloverleaf pattern to the north of where they are situated. To render the terra-cotta towers even more paramagnetic, the farmer topped them with conical pyramids of basalt mixed into cement. The results were spectacular!

*Extracted from "SECRETS OF THE SOIL"
by Peter Tompkins & Christopher Bird.*

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BUSH FOOD MACROBIOTIC RECIPES

By Roger Green.

Recipes by Victoria Phillips & Vic Cherifoff
Wattleseed Deli - Sydney

Here are some interesting new dishes for you to try over the holiday season. The Wattleseed Deli was established to promote Australian indigenous food along with macrobiotic principles and guidelines. The raw materials for these recipes are available from the shop - many of them are hand foraged by Aboriginal Communities.

Mention this article to the staff and you will receive a complimentary "roasted wattleseed" cappacino.

This year, the Australian School of Macrobiotics will hold its 2nd Annual Summer Camp with Herman and Cornelia Ahara, guest teachers from USA.

The school is also running its regular cooking and healing courses, also its one year dipl. Shiatsu and Counselling courses. Phone 02 660 1100 for more details.

Rainforest Beer Cake

- 1 1/2 cups (250g) chopped raisins
- 1 1/2 cups (250g) chopped dates
- 1 1/2 cups (250g) sultanas
- 1/2 cup chopped dried apricots
- 1/4 cup chopped glaze ginger
- 1/2 cup lemon aspen juice
- 375ml beer
- 250g butter
- 1/2 cup rainforest honey and 3/4 cup native bee honey (or a total of 1 1/4 cups of rainforest honey if native bee honey is unobtainable)
- 1/2 cup Australia's own Wattleseed
- 3 eggs
- 2 cups wholemeal self-raising flour
- 2 cups white unbleached plain flour
- 1 cup small leaved lillipilli fruit
- 1 cup macadamia nut flakes

Combine first seven ingredients in a large bowl and leave stand overnight. Grease a deep 23cm square cake tin and line it with greaseproof paper. Cream honey and butter with an electric mixer until light and fluffy then add eggs one at a time. Do not over beat. Stir in fruit mixture. Sift in flours and fold in lillipilli fruit and macadamia flakes. Spread into tin and bake in slow oven for about 3 1/2 to 4 hours. Wrap in foil and cool in tin.

Herbed kangaroo or Emu

- 1/2 cup macadamia oil
- 1 - 2 crushed dried native pepper leaves
- 2 - 3 crushed dried lemon myrtle leaves
- 20g crumble bush tomatoes
- 1/2 tspn salt
- 1kg kangaroo or emu thigh, sliced into 1 1/2 cm thick steaks

Combine all ingredients and marinated emu for one to two days. To cook, place in oven at about 180C° until the emu is just medium rare. Remove from oven and let